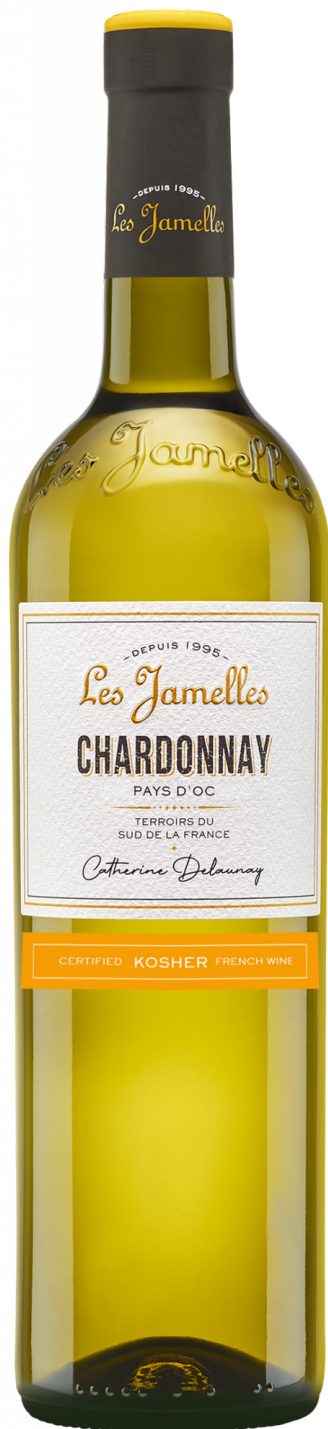


-DEPUIS 1995-  
*Les Jamelles*



THROUGH THIS CHARDONNAY, I WISH TO SHARE MY BURGUNDIAN ORIGINS AND KNOW-HOW. THIS WINE IS COMPLEX AND ELEGANT, WITH PERFECT BALANCE BETWEEN FRESHNESS AND FRUIT, BOASTING A SLIGHT TOUCH OF OAK AND A RICH, LONG, HARMONIOUS FINISH.

*Catherine Delaunay*



## CHARDONNAY KOSHER

LES CLASSIQUES - IGP PAYS D'OC



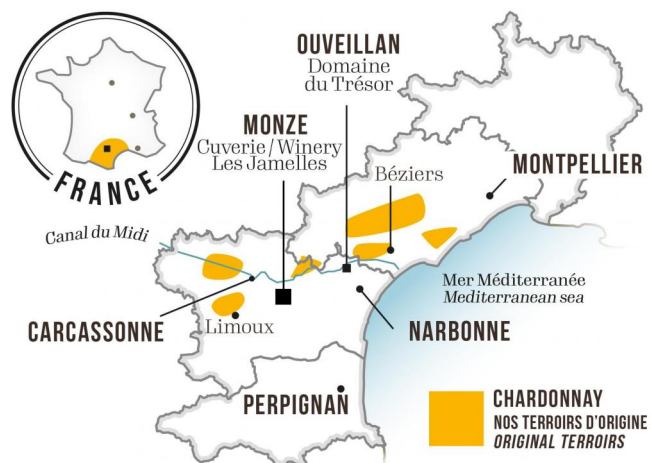
### VARIETAL

Chardonnay



### TERROIR

Les Jamelles Chardonnay is made from 6 different terroirs. Cool, mineral and saline terroirs, such as the Thau lagoon basin, the upper Aude valley near Limoux, or the western Aude department; terroirs that lend richness and roundness such as areas near Narbonne or the slopes of the Orb Valley; and the Aude River plain whose grapes contribute tautness and length.



- A BLEND OF WINES FROM 6 TERROIRS: COOL TERROIRS WITH MARKED SALINITY (CRISPNESS) AND WARMER TERROIRS (ROUNDNESS AND RICHNESS).
- PRECISION AND BALANCED AROMAS INSPIRED BY CATHERINE DELAUNAY'S BURGUNDIAN KNOW-HOW.

-DEPUIS 1995-

# Les Jamelles



## WINEMAKING

This Chardonnay was produced in strict accordance with kashrut (Jewish dietary laws). From harvest to bottling, every stage of the process is carefully supervised by a rabbi. Alcoholic fermentation is slow (lasting 3 to 6 weeks) and temperature-controlled over French oak staves. Once alcoholic fermentation is complete, the rabbinic supervisor racks the tank and transfers the wine to stainless steel vats where it is aged on fine lees until bottling.



## TASTING

Les Jamelles Chardonnay stands out for its freshness, fruit and richness, recalling the Burgundian origins of Catherine. Doted with gorgeous limpid golden colour, this wine is redolent of apricot and pear aromas, notes of hazelnut and white flowers, and a slightly buttery finish. The oak is expressed subtly through notes of candied chestnut, toffee and praline that are underpinned by a lemony nuance. On the palate, this is a complex, wellbalanced wine that boasts remarkable freshness, pleasing minerality and a long finish.



## FOOD PAIRINGS

Serve chilled (10°-12°C).

To be enjoyed as an aperitif, with seafood, fish, cold cuts, fresh salads or white meats as a classic roasted chicken and its French fries.

